



SPECIALTY COFFEE • BISTRO

Chef's Special

Butter Chicken (N)(GFO) 29

Succulent diced chicken, tender potatoes, carrots, and onions shimmered in a velvety butter chicken sauce served with fragrant basmati rice and papadum.

Spinach and Ricotta Chicken Breast (N)(GFO) 30

Oven-baked chicken breast stuffed with spinach, ricotta, and pine nuts served with roasted tomatoes, and twice cooked potatoes, in creamy sauce.

Bangers and Mash (GF) 33

A duo of sausages – pork & fennel, and beef jalapeño with cream cheese, served on buttery mash with house caramelised onion jam and red wine jus.

Lamb Shank 39

Slow-cooked lamb shank in red wine jus, carrots, served with creamy mashed potatoes, and chimichurri.

(N) Contains Nuts (GF) Gluten Free (GFO) Gluten Free Option

Charcuterie

Charcuterie Board (for 2pp) 23

An assortment of cured meats and pickles with sourdough bread and house condiments. Perfect with Pinot Noir or Shiraz

Cheese Board (2 Cheeses) (for 2pp) 23

Artisanal cheeses with dried fruits, sourdough bread, and condiments. Perfect with a glass of Chardonnay

Choose from:

- *Spiced Goat Cheese, SA*
- *Triple Cream Brie Brique, SA*
- *Pradera, NED*
- *Gouda with cumin seeds, NED*

Extra cheese +5

Terrine & Pork Rilette Board (for 2pp) 23

*Duck, chicken & pork terrine and pork rilette, Served with Sourdough bread and condiments
Enjoy with Cabernet Sauvignon or Rosé*

Bowl of Olives 8

*Marinated olives infused with herbs and spices.
Pairs beautifully with a zesty Sauvignon Blanc.*